



Vernaccia Nera is a vine cultivated in the Marche, especially in the Serrapetrona (Macerata) area, where very low quantities are still produced, so much so that it can be considered a rarity, both from the ampelographic and from the oenological viewpoint.

Almost exclusively grown in as little as 100 hectares in a very limited area of the Macerata province, among the Serrapetrona, Belforte del Chienti and San Severino Marche municipalities, Vernaccia Nera is used to produce Vernaccia di Serrapetrona DOCG, sparkling version, and Serrapetrona DOC, devoted to still wines. Vernaccia Nera, together with Vernaccia di Oristano and Vernaccia di San Gimignano, represents the third varietal cultivated in Italy.

Serrapetrona DOC "*Carpignano*" 2013

GRAPE VARIETIES

Vernaccia Nera

WINEMAKING

In stainless steel tanks.

AGEING

In barriques for 12 months.

ANALYTIC DATA

Alcohol content: 12.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Intense and lively ruby red color; the nose is complex with hints of wild cherries and plums, and enriched with black pepper and a delicate balsamic note; to the palette, with its sweet spices and delicate tannins, it reveals itself to be pleasantly fresh and elegant.

GASTRONOMY

It's excellent with savory and spicy dishes, meat starters, and matured cheeses.

Serving temperature 14-16°C

AVAILABLE FORMATS

75 cl

